



## FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

### PROJECT DESIGN DETAILS

PROJECT NAME	<b>Business Lunch D</b>
PROPERTY	<b>Zengo, West Bay, Doha</b>
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	<b>A5</b>
ORIENTATION (PORTRAIT OR LANDSCAPE)	<b>Portrait</b>
DATE NEEDED	<b>09/01/2026</b>

### MENU SUBMITTAL SOP

#### STEP 1: OBTAIN APPROVALS

**FOOD MENUS: REQUIRED APPROVALS** (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

- Menu Brief Preparation:**
  - Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
  - The brief should be checked for **grammar, spelling, allergens, and an associated cost** based on a **PMIX analysis and menu engineering**.
  - Pricing should be **informed and included in the initial submission**, rather than added after approval.
  - Completed menu submission must be received no less than 14 days before the proposed change.**
- Initial Review:**
  - The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.
- Final Approval Process:**
  - The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.
- Menu Design Kickoff & Distribution:**
  - Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
  - For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
    - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
  - For other properties:**
    - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

#### STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

### MENU

**Please drop the menu content below on page 2.**



### Starters

**Spicy Salmon**, avocado, cucumber, lemon, yuzu kosho mayo F,E,SE  
**Papaya Pomelo Salad**, green mango, peanut, lime chili dressing N,VG  
**Tori Karaage**, crispy fried chicken, korean aioli, sesame seeds E,G,SE,S  
**Tom Yum**, shrimps, mushrooms, bok choy, chili oil C,F,S

### Main Courses

**Mongolian Beef**, mushroom, asparagus CE,G,D,SU  
**Pad Thai Shrimp**, spring onion, tofu, peanut, bean sprout N,C,F  
**Salmon Miso**, celeriac puree, brussels sprout, japanese salsa F,D,S  
**Thai Green Curry**, choice chicken or vegetables, green curry broth F,V

### Desserts

~~**Tiramisu Boba**, classic tiramisu base, grass jelly, popping chocolate E,G,M~~  
**Matcha Basque Cheesecake**, dulce de leche cream, boba, raspberry compote D,E  
**Sticky Toffee Pudding**, medjool date sponge, toffee miso sauce, vanilla ice cream E,G,D  
**Daily Selection Ice Cream Or Sorbet**, seasonal flavor (2 scoops) E,D,VG

C crustaceans | CE celery | D dairy | E egg | F fish | G gluten | L lupin | MO mollusc | MU mustard | N nuts | P peanut | SE sesame | S soya | SU sulphites | V vegetarian | VG vegan  
\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.